Department of Human Services

Child & Adult Care Food Program (CACFP)

CACFP Summit

TN Department of Human Services

USDA

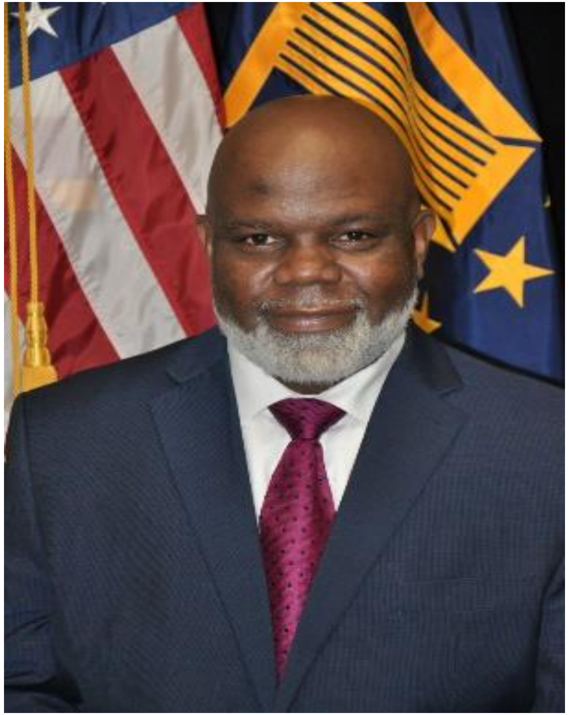
Sponsored by the US Department of Agriculture

This institution is an equal opportunity provider.

Opening Remarks

Allette Vayda, Director of Operations
Food Programs- CACFP & SFSP
Tennessee Department of Human Services

United States Department of Agriculture



Willie C. Taylor, Regional Administrator
USDA Food and Nutrition Service
Southeast Regional Office-Atlanta, GA

USDA

TN Department of Human Services

At-Risk Afterschool

Reimbursement Rates July 1, 2021-June 30, 2022

Centers	Breakfast		Lunch/Supper		Snacks	
Paid	$.33		$.35		$.09	
Reduced	$1.67		$3.26		$.50	
Free	$1.97		$3.66		$1.00	
Cash-In-Lieu			$.26		$.26	
Day Care Home	Tier I	Tier II*	Tier I	Tier II*	Tier I	Tier II*
	$1.40	$.51	$2.63	$1.59T	$.78	$.21
Administrative Reimbursement Rates	Initial 50	Next 50	Next 800	Each Additional		
	$126	$96	$75	$66		

Tier II rates for the waiver this year are reimbursed at the Tier I level.

For more information on the breakdown of reimbursement rates, visit the Federal Register page at govinfo.gov.

Program Eligibility

- Provide care for children after school, weekends, holidays, and school vacations during the regular school year
- Scheduled education or enrichment activities open to all children
- Area Eligibility-Located where at least 50% of children are eligible for free or reduced-price meals

Note: #93: Nationwide Waiver of Area Eligibility in the Afterschool Programs and for Family Day Care Home Providers in School Year 2021-2022

Organization Eligibility

- Eligible organizations
  - Public agencies (schools or city governments)
  - Tax-exempt nonprofit organizations*
  - Emergency Shelters
  - For-profit centers

Participant Eligibility

- Age 18 or under at the start of the school year
- No age limit for persons with disabilities
- No minimum age limit

ARAS Application

Applications can be found online and submitted electronically in the Tennessee Information Payment Systems (TIPS).

SFSP to CACFP

TDHS Food Programs encourages SFSP sponsors to make the switch to CACFP At-Risk Afterschool.

Health & Safety

- Licensed facilities and schools-no additional health and safety requirements
- Unlicensed facilities must meet health and safety requirements

Health & Safety

Accept one of the following (in order of importance):

1. Is the site located in a school?
   - Letter by approved official
2. Does the site prepare food?
   - Current environmental inspection
3. Has the Fire Department inspected the site?
   - Current fire inspection report
4. Occupancy permit
   - Valid permit
5. Private company inspection
   - Relevant inspection report

Bond & Background

- A bond is required for new CACFP participants with two or more sites
- Programs with only 1 site do not need a bond
- School systems that have a good history with the NLSP or National Breakfast Program can receive a bond waiver
- Background checks are required

CACFP Meal Types

Breakfast

Snacks

Lunch

Supper

Creditable Components

- Fluid Milk
- Meat/Alternates
- Fruits
- Vegetables
- Whole Grains

Resources

CACFP Required Meal Patterns
http://www.fns.usda.gov/cnd/care/programbasics/meals/meal_patterns.htm

CACFP At-Risk Afterschool Meals Fact Sheet
http://www.fns.usda.gov/sites/default/files/cacfp/CACFPfactsheet_atrisk.pdf

Code of Federal Regulations
http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR

Resources

Food and Nutrition Service (FNS)
https://www.fns.usda.gov

Team Nutrition
https://www.fns.usda.gov/tn

CACFP At-Risk Afterschool Meals Best Practices, 2011 Final Report
https://fns-prod.azureedge.net/sites/default/files/Best_Practices_Report.pdf

Any Questions?

Contact Information

CACFP Main Telephone Line

(615) 313-4749

CACFP Email

cacfp.dhs@tn.gov

TIPS Website

https://tndhs.cnpus.com/prod/Splash.aspx

CACFP-Department of Human Services

tn.gov/humanservices/children/dhs-nutrition-programs/child-and-adult-care-food-program.html

Marissa Spady, MS, RD
Program Associate

TN

No Kid Hungry

CACFP Afterschool Meals & Snacks: Partners & Resources

Marissa Spady MS, RD
Program Associate
No Kid Hungry Tennessee
August 12, 2021

NO KID HUNGRY

No Kid Hungry Tennessee

NO KID HUNGRY | TENNESSEE

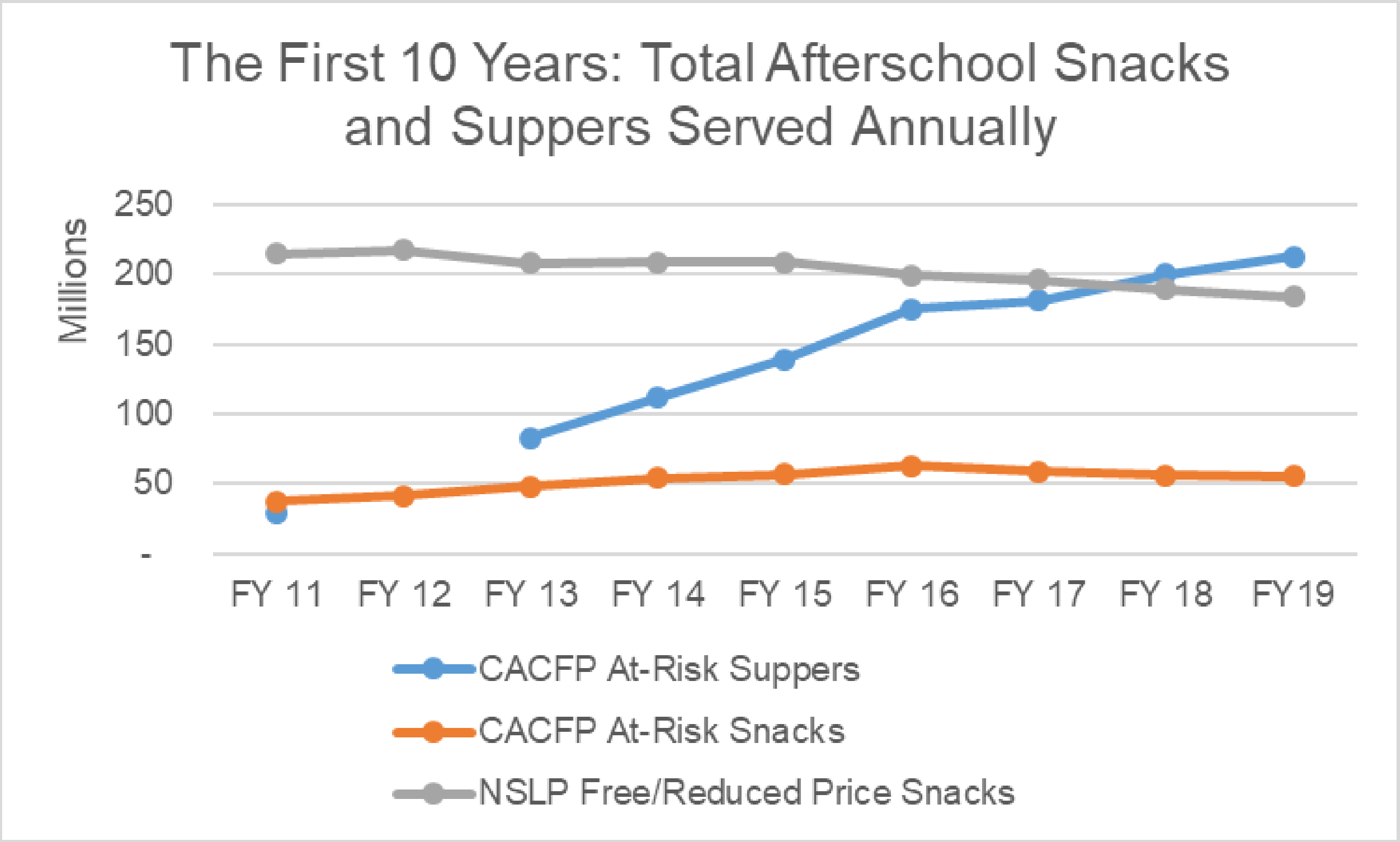
- Campaign of national anti-hunger organization: Share Our Strength
- In 2020, we sent more than **$70 million** in grant funding to over 1,900 **schools and organizations** across all 50 states, Puerto Rico, the District of Columbia and Guam
- In Tennessee, we granted more than **$700,000** to **31 schools and non-profits** during the year 2020
- **In 2021,** we have granted over **$400,000 to 22 schools and** community sponsors for summer meals

Tennessee Grants by County

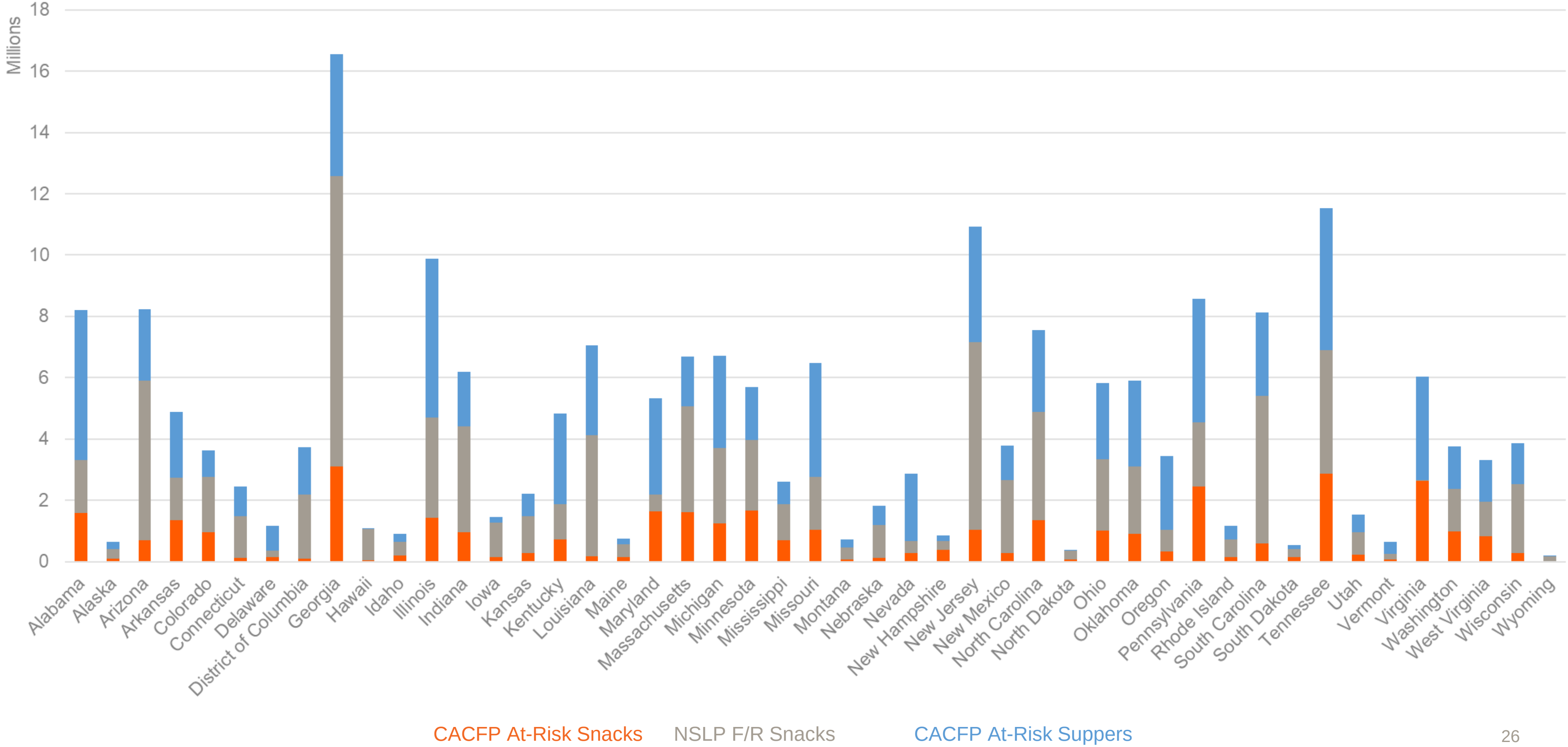
March 15, 2020 – June 4, 2021

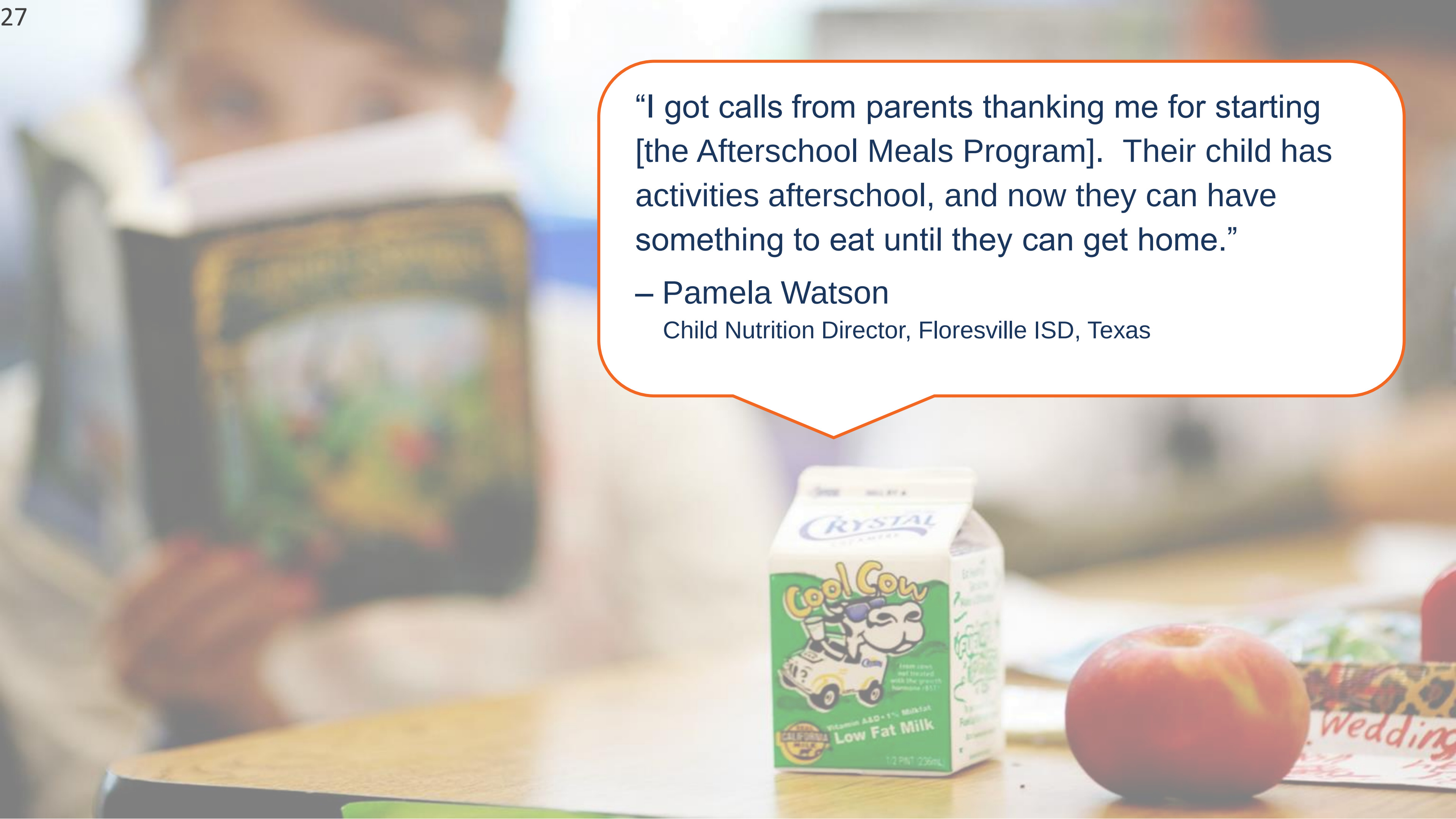
How Can No Kid Hungry Help You?

- Individualized Community Assessment
- Promotion and Marketing
- Identify additional sites/Sponsors in area
- Grant assistance
- Brainstorming Session
- Media Stories


The First 10 Years: Total Afterschool Snacks and Suppers Served Annually
Millions
250
200
150
100
50
-
FY 11
FY 12
FY 13
FY 14
FY 15
FY 16
FY 17
FY 18
FY19
CACFP At-Risk Suppers
CACFP At-Risk Snacks
NSLP Free/Reduced Price Snacks

FY19 Afterschool Meals & Snacks by State





"I got calls from parents thanking me for starting [the Afterschool Meals Program]. Their child has activities afterschool, and now they can have something to eat until they can get home."

– Pamela Watson

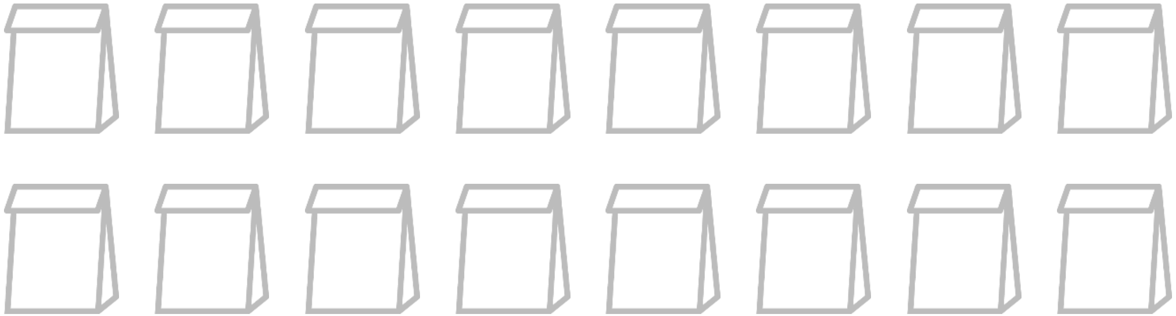
Child Nutrition Director, Floresville ISD, Texas

THANK YOU!

Afterschool Meals Gap

In FY19, there was just one afterschool meal served

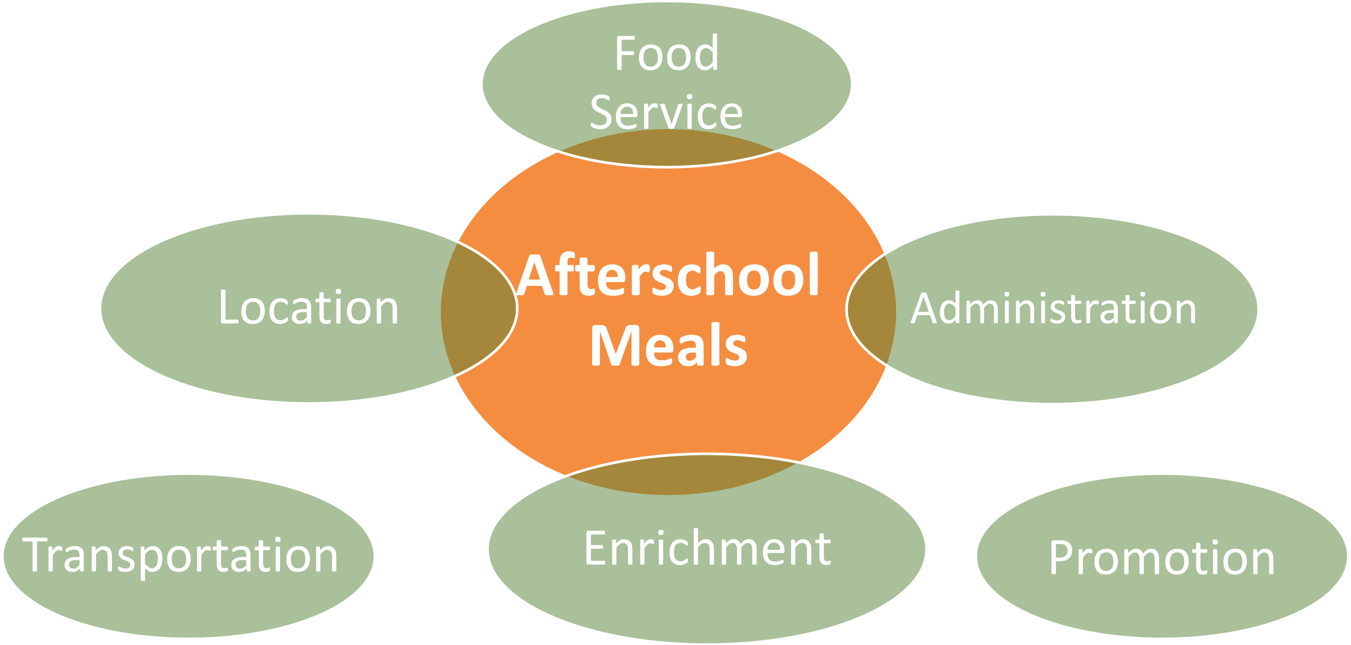
for every 16 free or reduced-price school lunches.



NO KID HUNGRY TENNESSEE

Partnerships in Afterschool Meals

Areas for Partnership



Potential Partners

Schools

- 21st Century Learning Centers
- School-based extracurriculars

Community and faith-based Organizations

- Boys & Girls Club
- YMCA
- Churches
- United Way

Government

- Libraries
- Parks and Recreation centers
- Housing authority communities

Ways No Kid Hungry Can Help with CACFP:

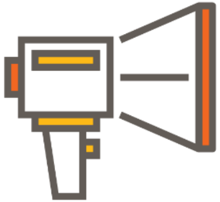
- Connecting with administrators, school nutrition teams, athletic directors, transportation at schools
- Helping to facilitate meetings and conversations
- Answering questions
- Identifying additional sites in the community that might be a good fit
- Promoting current sites in the community via social media/flyers/etc.
- Conducting focus groups
- Developing surveys

Educational & Enrichment Programming

Strategies & Models to Maximize Access

Timing and Logistics

Transportation



Effective Promotion

Packaging and Branding

Partnerships

STRATEGIES TO INCREASE MEAL PARTICIPATION

This resource features tried and true strategies to increase meals participation from FNS Directors across the nation, from hosting virtual meetings with families to playing jingles on your mobile meals route, like the ice cream truck, to signal meal pickup time!

Student Input & Meal Quality

"Get to know your customer – your students! Try collaborating with students and gathering input so there is mutual ownership of the school meal program. Together, you can build breakfast and lunch menus and increase meal participation."

Randy Milton, FNS Coordinator, Shepherd ISD, rural TX

Key Strategies

- Focus on cultural preferences that reflect community favorites.
- Consider asking students which recipes they like, via social media or conversation at meal pick-up sites.
- Build a reputation for high-quality, tasty meals.
- Incorporate local products and produce, where possible, and feature the local producers in your menu.

Using Culinary Skills

At Mission CISD in TX, FNS Director Rosy Woodrum has a strong commitment to keeping meals exciting and delicious. She has incorporated a variety of cuisines onto her menu, such as Cuban sandwiches and Chinese food in the to-go boxes typically seen at Chinese takeout restaurants. Students and families appreciate the meals for their high quality and diversity.

For more resources on serving meals during the coronavirus pandemic, visit our website: http://bestpractices.nokidhungry.org/coronavirus-response-recovery

Strategies to Increase Meal Participation

Key Strategies

- Build strong relationships: Families, Community Partners, Staff, etc.
- Get to know your Customers! – What other services can you offer or partner with: SNAP, WIC, Transportation, etc.
- Promote, Promote, Promote – Everywhere!
- Get Creative: Raffles, Prizes, Social Media, Packaging= FUN!
- Local Farmers or Restaurants

Download the Resource

Let Your Community Shape Your Program

Seek Feedback from Kids and Families

- Cultural preferences on the menu
- Ask kids what they like, via social media or informal conversations
- Highlight local products/produce into meals
- Work with trusted community partners
- Hire parents/caregivers

Download the Resource

Let Your Community Shape Your Meals Program

NO KID HUNGRY

3. Do you have existing relationships with the families and within the communities you may not be reaching? If not, how can you authentically build new relationships? New community partnerships can be a great way to strengthen your work and improve your program. Relationships could be with community organizations, community leaders, or individual people. When reaching out, consider the work they are already doing, the ask that you are making, and the timing of your outreach. Some relationships may require ongoing communication, rather than just when you need something.

CMS staff delivering meals to families at curbside locations

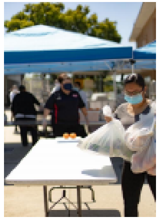
In practice: Charlotte-Mecklenburg Schools

At Charlotte-Mecklenburg Schools (CMS) in North Carolina, Child Nutrition Services works hand-in-hand with the district's Community Partnerships and Family Engagement department. During COVID-19 school closures, the Child Nutrition Services team quickly set up a grab-and-go meals program for their students at numerous school and community locations. Prior to COVID-19, CMS's Community Partnerships team had built a relationship with ourBRIDGE for Kids (ourBRIDGE), an afterschool program working with immigrant and refugee families in East Charlotte. When schools closed, ourBRIDGE knew that some families in East Charlotte were not able to access CMS meal sites due to transportation barriers. Because of their longstanding relationship, ourBRIDGE's Executive Director, Sil Ganzó, felt comfortable reaching out to CMS to ask if they could pick up meals and deliver them directly to families' homes. CMS quickly agreed, and the very next day, ourBRIDGE staff began delivering meals. ourBRIDGE continues to be the link between CMS's meals program and the East Charlotte families that ourBRIDGE works with, ensuring that students have continued access to meals delivered by trusted community members.

4. How can you work with trusted community partners and families to create a more accessible and inclusive environment where kids, teens and caregivers are excited to participate? After collectively identifying barriers that may restrict program access for families, teens, and younger children, how might you work together to minimize those barriers? To identify and implement possible improvements? Note that if you are asking someone to do work with you or for you, especially if it requires the labor of a person of color to leverage their personal experience and expertise, acknowledge their commitments and discuss fair compensation for their work.

In practice: Vaughn Next Century Learning Center

Vaughn Next Century Learning Center in CA knew it would be a challenge to reach every student with nutritious school meals during COVID-19 school closures. To accommodate each family's schedule for meal pick-up, the Food Services team hosted an online survey in English and Spanish to ask which days/times were most convenient. Vaughn designed their curbside distribution accordingly and made separate arrangements with any family that had a conflict. Then, the entire Vaughn staff, including principals and teachers, held four online "parent forums" via Zoom to answer families' questions about the meals program and solicit feedback. Now that the program is up and running, Vaughn staff continue to check in with families. The Food Services team shares with teachers which students are not picking up meals, and teachers reach out directly to ask if they may need any special accommodations. Teachers deliver any constructive feedback to the Food Services team, and they continue to tweak their program accordingly. To learn more about Vaughn's meals program, visit this case study.



Vaughn staff delivering meals to families at drive-up site

5. Do staff represent the communities you hope to reach? The people serving meals can make a big difference for how comfortable kids, teens and their families feel at meal sites. Consider the relationships that staff have with the communities and food served. Do community members trust your team? Does your program serve culturally appropriate meals? If not, consider hiring staff who reflect the communities you are trying to reach, providing anti-racism and anti-bias training for staff, and retaining staff who are actually able to take the time to build authentic relationships with families.

Additional Afterschool Resources

Starting Afterschool Meals FAQs

Getting Started with Afterschool Meals (webinar)

365 Days of Service with Child Nutrition Programs

Meeting Student Needs in SY21-22

Understanding Afterschool Snacks and Meals

Afterschool Meals Umbrella Model Handout

Supper in the Classroom Handout

Any

Questions

Stay in Touch!

Visit the No Kid Hungry TN website:
Home - Tennessee | Tennessee (nokidhungry.org)

Sign up for our No Kid Hungry TN newsletter:
Click this link!

Sign up for our Center for Best Practice newsletter:
www.bestpractices.nokidhungry.org/subscribe

Visit the CBP website:
www.bestpractices.nokidhungry.org

THANK YOU

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757.651.9145

Tracey True, RND, LD
Manager of Food and Nutrition Outreach
Kentucky and Tennessee

TN

The Dairy Alliance

Child and Adult Care Food Program
Nutrition Summit

August 12, 2021

What is The Dairy Alliance?

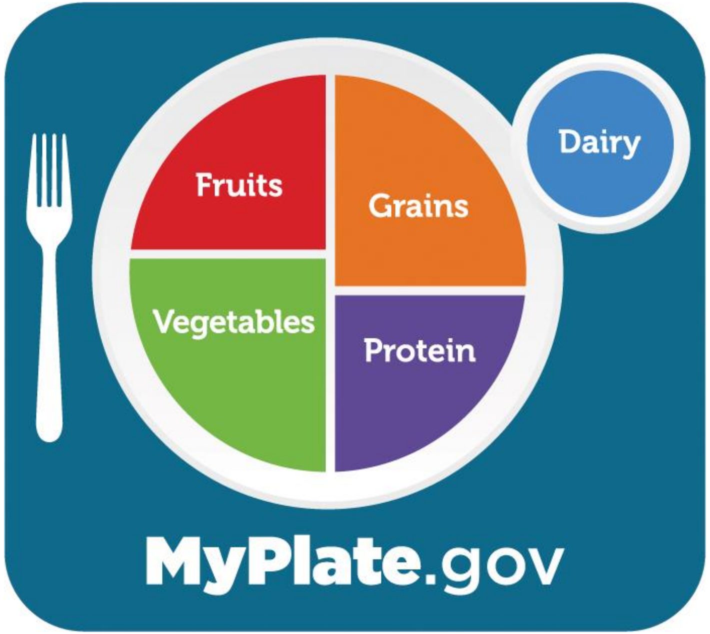
Our Vision

We are global advocates for dairy as an essential ingredient to life.

Our Mission

Everything we do is market-focused and proactively promotes and protects the interests of the Southeast dairy farm families.

Why Dairy?


Fruits
Grains
Dairy
Vegetables
Protein
MyPlate.gov

DGA Dietary Guidelines for Americans
CONTACT US
Home
About
Resources
Most Popular Questions
Find healthcare coverage now at healthcare.gov
The 2020-2025 Edition is Here!
Make Every Bite Count with the Dietary Guidelines!
Download PDF
2020 - 2025
Make Every Bite Count With the Dietary Guidelines
USDA

Dairy Foods Help People Thrive Across the Lifespan

NDC NATIONAL DAIRY COUNCIL™

THE DAIRY ALLIANCE
thedairyalliance.com

The 2020-2025 Dietary Guidelines for Americans recognizes that dairy foods play an important role in healthy eating patterns from infancy through adulthood.[1]

Infants 6-11 Months:

Building the foundation for healthy eating.
At about 6 months, infants should be introduced to nutrient-rich, developmentally appropriate foods to complement human milk or infant formula feedings to ensure adequate nutrition and encourage acceptance of a wide variety of nutritious foods.[1,2] Cheese and yogurt offer a range of diverse tastes and textures, which can help support development of future healthy eating habits.[3]

Toddlers 12-23 Months:

Supporting growth and development.
After their first birthday, as babies transition from human milk or iron-fortified infant formula, whole milk and other dairy foods emerge as critically important sources of essential nutrients to support growth and development.[4]

Preschoolers 2-5 Years:

Delivering high-quality nutrition.
Leading health experts agree water and plain milk are the only recommended beverages for children 1 to 5 years of age.[5] Plant-based alternatives are not recommended due to their wide variability in nutrient content, limited evidence of bioavailability and impact on diet quality and health outcomes.[5]

Grade Schoolers 6-12 Years:

Building healthy habits to last a lifetime.
Dairy's calcium, vitamin D, protein and phosphorus can help support bone mass, which may reduce risk for osteoporosis (or bone diseases) later in life.[6] Dairy foods also provide sources of important nutrients that support the immune system, including high-quality protein, vitamins A and D, zinc and selenium.

Teenagers 13-18 Years:

Supplying necessary nutrition for a crucial chapter.
Adolescence is a unique growth period, making nutritious food choices vitally important. However, the gap between the amount of dairy foods recommended and actually eaten widens as children age.[1] Teen girls are especially vulnerable to falling short of their vitamin B12 and bone-building nutrient needs.[1] Dairy foods provide more bone-beneficial nutrients per calorie than any other food group.[7]

Adults 19-59 Years:

Reducing risk of chronic diseases.
Healthy eating patterns that include low-fat or fat-free dairy foods are associated with reduced risk for several chronic diseases, including cardiovascular disease and type 2 diabetes.[1] In addition, dairy foods provide calcium and vitamin D, which are particularly important to accruing peak bone mass in early adulthood.[1]

Pregnant and Breastfeeding Women:

Supporting baby's brain development.
Pregnant and breastfeeding women need higher amounts of some nutrients including vitamin B12, iodine and choline.[1,2,8] As excellent sources of vitamin B12, dairy foods help support a healthy pregnancy and may help prevent vitamin B12 deficiency in infants which can lead to permanent neurological damage.[9] As good sources of iodine, milk and yogurt may help protect against neurocognitive defects and lower childhood IQ linked to prenatal iodine deficiency.[2] Plus, the choline† found in dairy foods can help replenish maternal stores and support the growth and development of the baby's brain and spinal cord.[1,2]

† One serving of milk provides 8% of the Daily Value for choline.

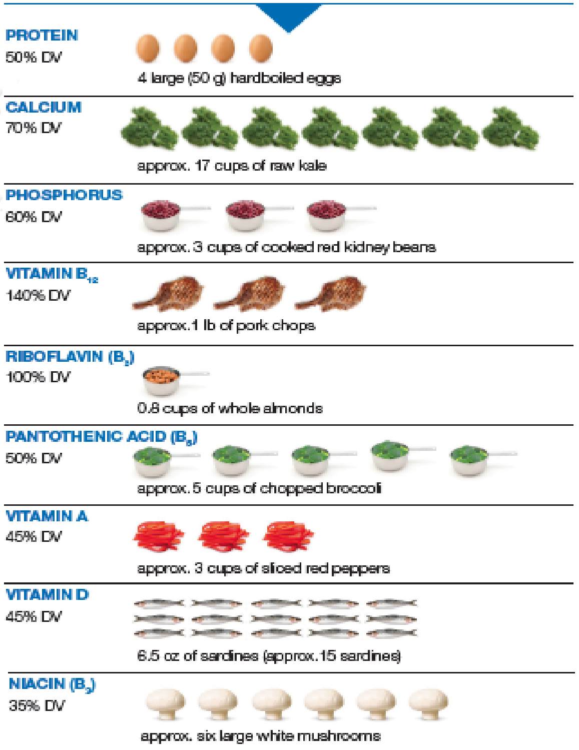
Older Adults 60+ Years:

Aging vibrantly.
Older adults are at greater risk for health conditions related to changes in bone and loss of muscle mass, such as osteoporosis and sarcopenia.[1] Nutrient-rich dairy foods provide high-quality protein to help maintain muscle, as well as bone building nutrients important during bone remodeling that takes place post-menopause.[1]

NDC
NATIONAL DAIRY COUNCIL
THE DAIRY ALLIANCE
thedairyalliance.com
13 Ways MILK CAN HELP YOUR BODY
One serving of MILK contains many of the essential nutrients your body needs, including:
25% DAILY VALUE
CALCIUM
Helps build and maintain strong bones and teeth.
16% DAILY VALUE
PROTEIN
Helps build and repair tissue. Helps maintain a healthy immune system.
15% DAILY VALUE
VITAMIN D
Helps build and maintain strong bones and teeth. Helps maintain a healthy immune system.
20% DAILY VALUE
PHOSPHORUS
Helps build and maintain strong bones and teeth, supports tissue growth.
15% DAILY VALUE
VITAMIN A
Helps keep skin and eyes healthy; helps promote growth. Helps maintain a healthy immune system.
30% DAILY VALUE
RIBOFLAVIN
Helps your body use carbohydrates, fats and protein for fuel.
50% DAILY VALUE
VITAMIN B12
Helps with normal blood function, helps keep the nervous system healthy.
20% DAILY VALUE
PANTOTHENIC ACID
Helps your body use carbohydrates, fats and protein for fuel.
15% DAILY VALUE
NIACIN
Used in energy metabolism in the body.
10% DAILY VALUE
ZINC
Helps maintain a healthy immune system, helps support normal growth and development and helps maintain healthy skin.
10% DAILY VALUE
SELENIUM
Helps maintain a healthy immune system, helps regulate metabolism and helps protect healthy cells from damage.
60% DAILY VALUE
IODINE
Necessary for proper bone and brain development during pregnancy and infancy; linked to cognitive function in childhood.
10% DAILY VALUE
POTASSIUM*
Helps maintain a healthy blood pressure and supports heart health. Helps regulate body fluid balance and helps maintain normal muscle function.
*Source: USDA FoodData Central. FDA's Daily Value (DV) for potassium of 4700 mg is based on a 2005 DRI recommendation. In 2019, NASEM updated the DRI to 3400 mg. Based on the 2019 DRI, a serving of milk provides 10% of the DRI. FDA rule-making is needed to update this value for the purpose of food labeling.
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Three Servings of Milk Deliver a Unique Nutrient Package

Three servings of milk provide the same level of nutrients found in these foods



"… the **amount** of many potential alternatives to provide sufficient calcium would provide **too many calories** and/or **be a large amount to consume daily**."

"…**bioavailability** of the calcium in vegetable products has not been addressed and **could pose a concern**."

https://www.nationaldairycouncil.org/content/2018/three-servings-of-milk-deliver-a-unique-nutrient-package

Comparing the Cost of Essential Nutrients from Different Food Sources in the American Diet Using NHANES 2011–2014

Julie M. Hess, Christopher J. Cifelli, Sanjiv Agarwal and Victor L. Fulgoni III, Nutrition Journal. 2019;18:68. https://nutritionj.biomedcentral.com/track/pdf/10.1186/s12937-019-0496-5.
Study funded by National Dairy Council

NDC NATIONAL DAIRY COUNCIL™

Study Overview:

According to the 2015-2020 Dietary Guidelines for Americans, there are 10 "shortfall nutrients" that many Americans do not get enough of in their diets. Four of these nutrients – calcium, vitamin D, potassium and fiber – have been identified as "nutrients of public health concern" because their underconsumption has been linked to adverse health outcomes. This analysis of National Health and Nutrition Examination Survey data (NHANES 2011-2014) compared the cost of obtaining nutrients of public health concern from the various food groups to help identify cost- effective ways for Americans to move closer to healthy and sustainable eating patterns.

Milk and dairy were inexpensive sources of three of the four nutrients of public health concern (calcium, vitamin D and potassium), while grains were the least expensive source of fiber. Adding a serving of the lowest cost sources of the four nutrients of public health concern (milk, potatoes, sweet potatoes and quinoa) would only add $0.81 per day for children and $0.88 per day for adults and 350 calories.

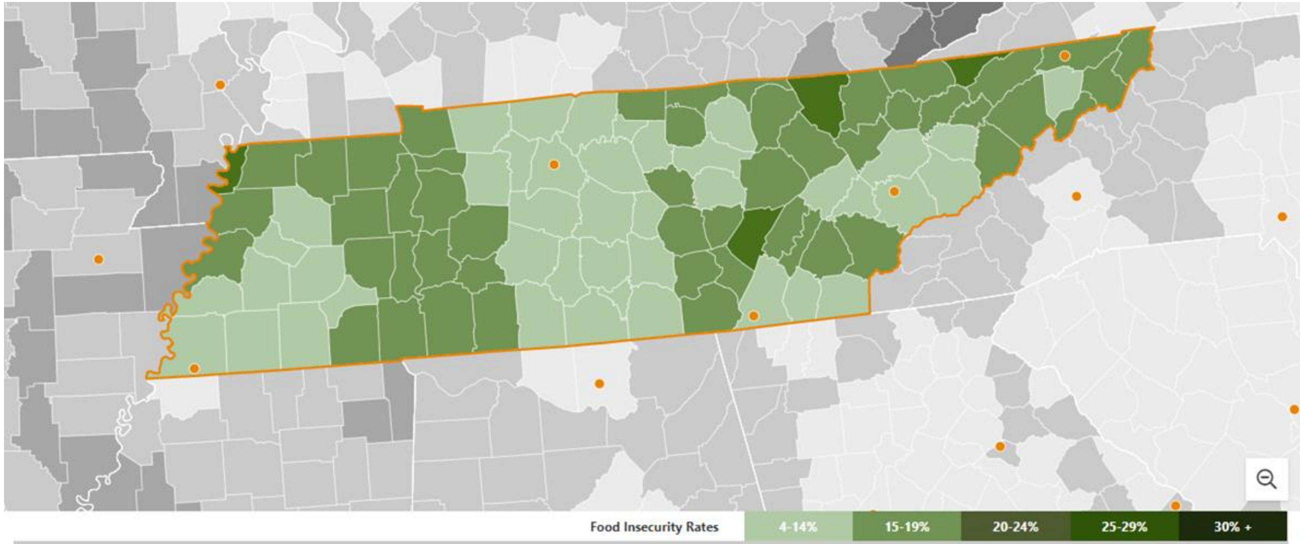
This work reinforces the importance of consuming a variety of nutrient-rich foods for cost-effective, healthy and sustainable eating patterns.

Milk and dairy were the least expensive dietary sources of calcium and vitamin D in the American diet. Milk was also among the top 3 least expensive sources of potassium.

Least Expensive Sources of the Nutrients of Public Health Concern

Adults 19-99 Years Old	*Children 2- 18 Years*
CALCIUM	**CALCIUM**
1 Milk (dairy)	Cheese & milk (dairy) 1
2 Cheese	*(tie)*
3 Orange juice	Orange juice 2
VITAMIN D	**VITAMIN D**
1 Milk (dairy)	Milk (dairy) 1
2 Eggs	Eggs 2
3 Soy Milk	Fortified cereals 3
POTASSIUM	**POTASSIUM**
1 Potatoes & yams	Potatoes & sweet potatoes 1
2 Juice	Juice 2
3 Milk (dairy)	Milk (dairy) 3
FIBER	**FIBER**
1 Quinoa	Quinoa 1
2 Chickpeas	Chickpeas 2
3 Pearled barley	Pearled barley 3

No One Can Thrive on an Empty Stomach



2019 Overall County Food Insecurity In Tennessee

FOOD INSECURE PEOPLE IN TENNESSEE

905,090

FOOD INSECURITY RATE IN TENNESSEE

13.3%

ESTIMATED PROGRAM ELIGIBILITY AMONG FOOD INSECURE PEOPLE IN TENNESSEE

35%	Above Other Nutrition Program threshold of 185% poverty
14%	Between 130%-185% poverty
51%	Below SNAP threshold of 130% poverty

AVERAGE MEAL COST IN TENNESSEE

$3.07

ANNUAL FOOD BUDGET SHORTFALL

$475,763,000

No One Can Thrive on an Empty Stomach

In Tennessee, 905,090 people are facing hunger - and of them 237,100 are children.

1 in 8 people

face hunger.

1 in 6 children face hunger.

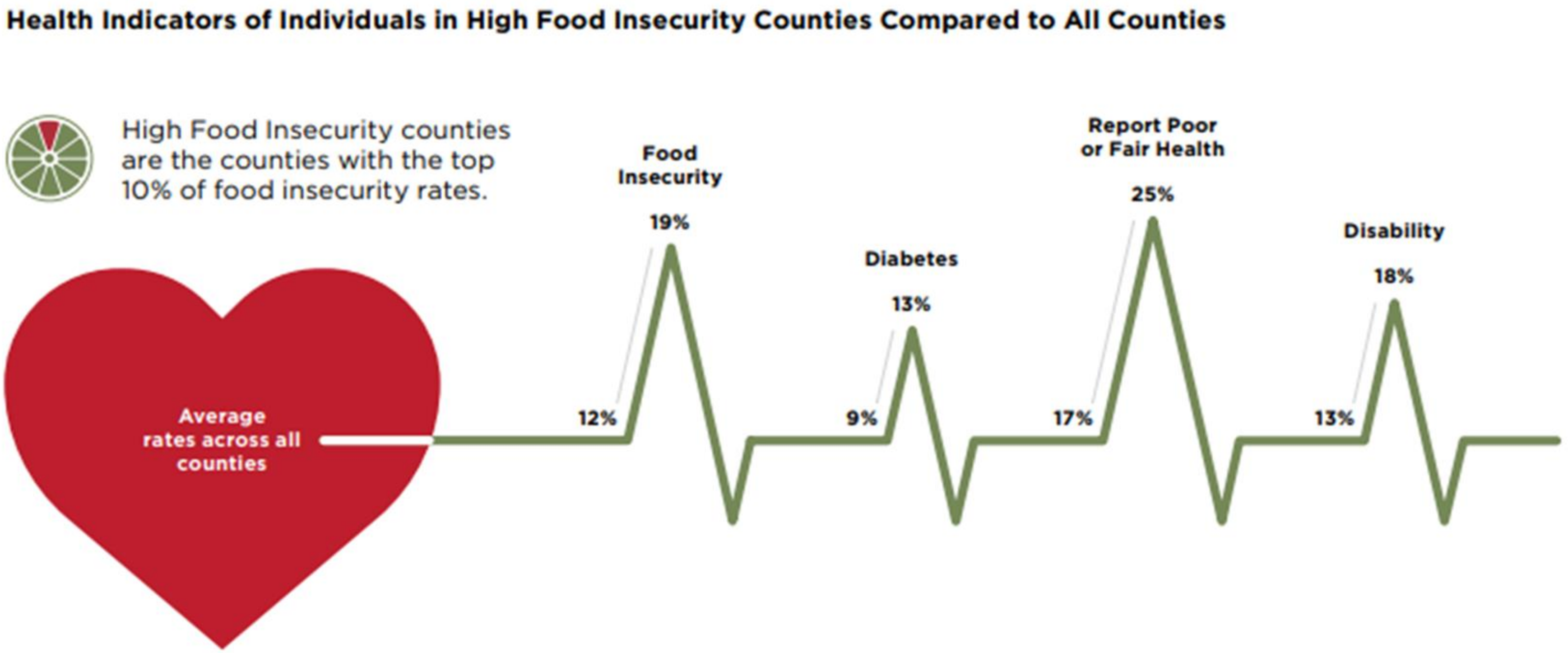
People facing hunger in Tennessee are estimated to report needing

$475,763,000

more per year to meet their food needs.

The average cost of a meal in Tennessee is $3.07. Data from Feeding America's Map the Meal Gap 2020 study. Learn more ›

No One Can Thrive on an Empty Stomach



No One Can Thrive on an Empty Stomach

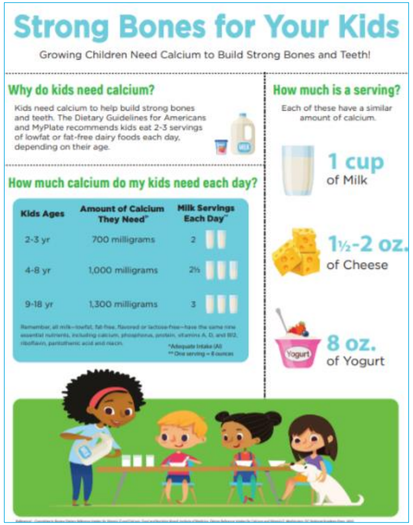
Food Insecurity in Childhood is Associated with…

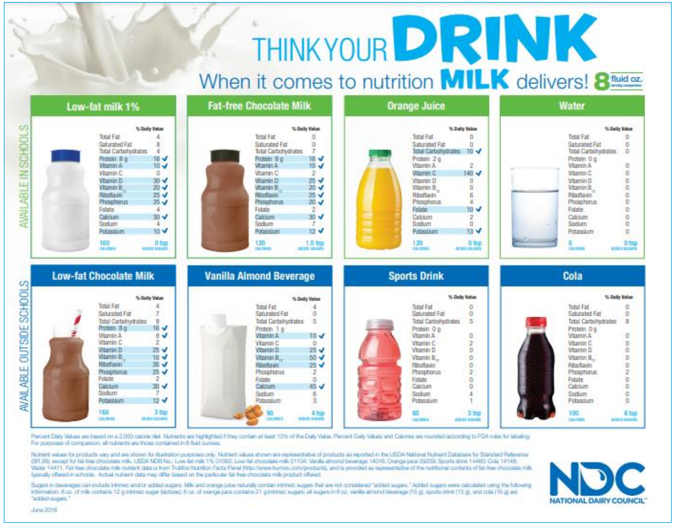
- Low birth weight among infants
- Stunted development
- Anemia
- Behavioral problems
- Oral health problems
- Asthma
- & more…

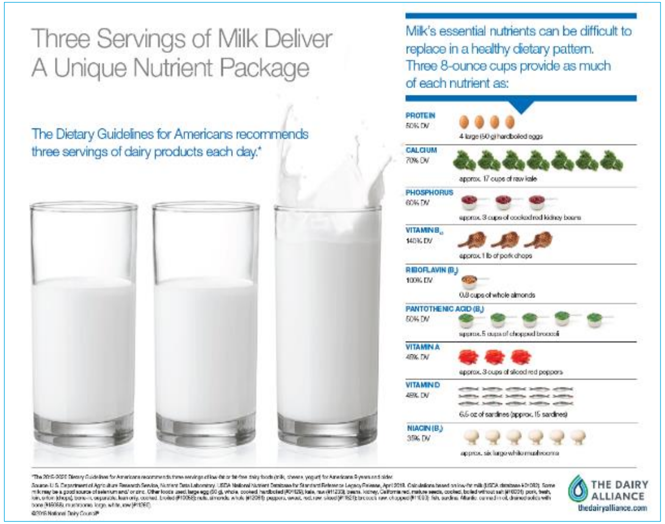
Federal Nutrition Programs

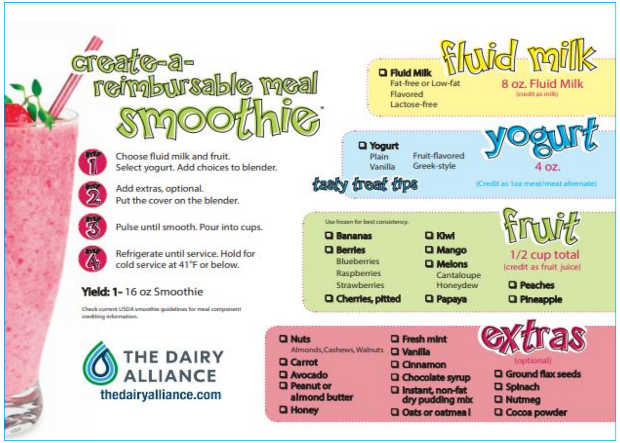
Defense against hunger

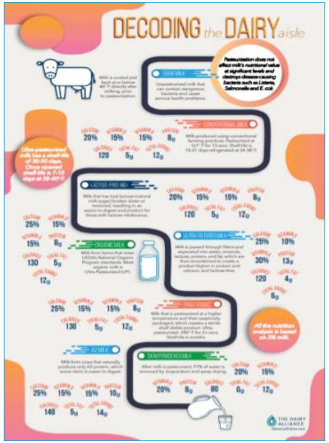
- SNAP
- WIC
- School Meal Programs
- Summer Meal Programs
- Others


Strong Bones for Your Kids
Growing Children Need Calcium to Build Strong Bones and Teeth!
Why do kids need calcium?
How much is a serving?
How much calcium do my kids need each day?
1 cup
of Milk
1½-2 oz.
of Cheese
8 oz.
of Yogurt


THINK YOUR DRINK
When it comes to nutrition MILK delivers!
Low-fat milk 1%
Fat-free Chocolate Milk
Orange Juice
Water
Low-fat Chocolate Milk
Vanilla Almond Beverage
Sports Drink
Cola
NDC
NATIONAL DAIRY COUNCIL


Three Servings of Milk Deliver
A Unique Nutrient Package
The Dietary Guidelines for Americans recommends three servings of dairy products each day.*
Milk's essential nutrients can be difficult to replace in a healthy dietary pattern. Three 8-ounce cups provide as much of each nutrient as:
THE DAIRY ALLIANCE
thedairyalliance.com


create-a-reimbursable meal smoothie
fluid milk
8 oz. Fluid Milk
yogurt
4 oz.
tasty treat tips
fruit
1/2 cup total
extras
THE DAIRY ALLIANCE
thedairyalliance.com


DECODING the DAIRY aisle

Resources

Any

Questions

Tracey True, RDN, LD

ttrue@thedairyalliance.com
859-447-4867

Follow Us!

Keisa Burrell, REHS/RS
Environmental Health Specialist II
Metro Public Health Department

TN Metro Health Department

After School Food Program

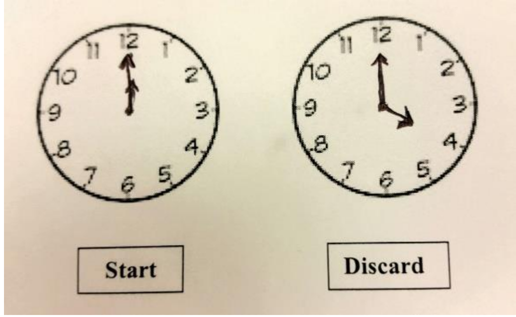
Best Practices

Food Safety

- Food served must come from an approved source
  - Permitted kitchen (restaurant, markets)
  - Permitted manufacturer (Sysco, Kroger, etc.)
- Food must be delivered and maintained at the proper temperature
  - A time as a public health control (TPHC) policy is an available alternative
- We do not check participants' homemade lunches
- Do not serve food to the group that came from home (cupcakes, homemade juices, etc.)
- Raw juices and milk are not allowed

Time as a Public Health Policy

- Written policy created by organization
- Best for hot food
- Copies follow food deliveries
  - Time food left warmer/refrigerator must be noted
- All food covered by policy are discarded after 4 hours (hot food) or 6 hours (cold food)



TN

Employee Safety

- Proper handwashing
- Employee illness policy
- Demonstration of knowledge

Permits

- Fees
  - 0 - 50 children: $50
  - 51+ children: $80
- Renews annually

Any Questions?

Contact Information

Keisa Burrell, REHS/RS

Address:
Metro Public Health Department
2500 Charlotte Avenue
Nashville, TN 37209

Contact Number:
615-340-8944

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(1) Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
(2) Fax: (202) 690-7442; or
(3) Email: program.intake@usda.gov.

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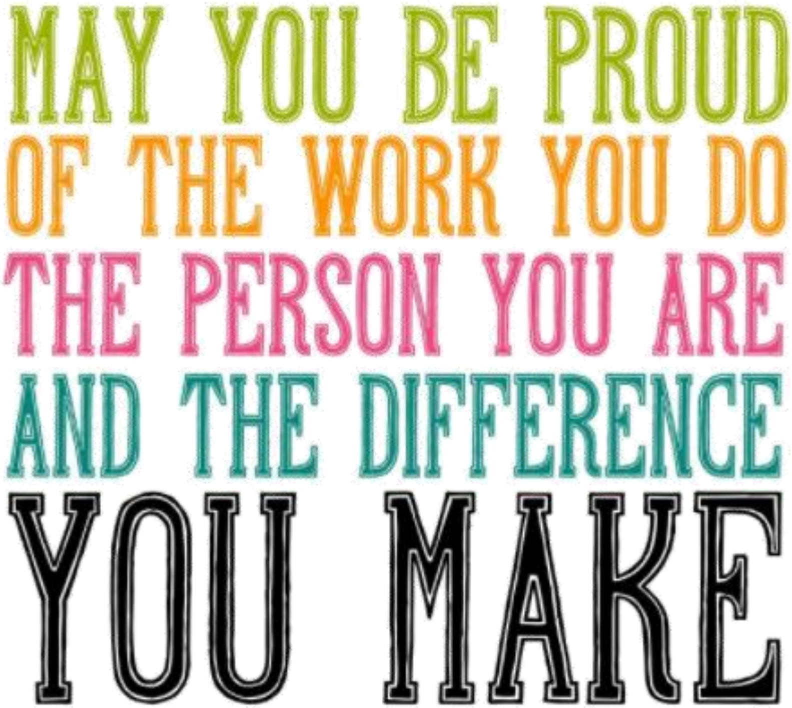
~Tennessee Department of Human Services



Upcoming Trainings

Ounce Equivalents in CACFP
September 7, 2021
9:00 am CST

CACFP Waivers Training
September 23, 2021
9:00 am CST

Closing Remarks

THANK You